The proparing of essays and speaking at the meetings awakens and develops intellectual ability. Tho members observe that the power to think and express thuught clearly gives men position and influesce. This leads them to take more interest in educating their families and in promoting every educational enterprise. They tend to give young people correct notions about the value and dignity of farming, to give farming its true position among the useful and honourable occupations, and thus lead the sons and daughters of farmers to respect and follow the occupation of their parents. The meetings should be monthly, oxcept in the busy seasons, and continue from two to three hours. To make them successful a good prosident is necessary. He should know the good farmers among the members, and have great ability to lead them to state their methods and the results to the association. Have a committee to select questions, and intolligent persons to lead in discussing them, and a good secretary or competent persons to make full reports of the meetings for the county papers. In counties where they do not exist, now is the tume to begin.-Prof. Win. Smith, Xenia College, 0.

## A PLAN FOR DRAINAGE.

Let some enterprising tile manufacturers select careful farmers who own flat lands, and make them something like the following proposition. That the farmer make estimate of his average crops, and the tile manufacturer propose to furnish the tile necessary to drain thoroughly the lands designated in the agreement, the farmer to furnish the labour of putting in the drains at a stipulated price, to be paid out of the excess of crops grown on the land, over and above the average yield before agreed upon, and the manufacturer agreeing to take the balance of the increase in four or five crops (as agreed) to cover the cost of tile.

On level lands, where the average crop runs low and the land by nature is rich, it is a safe proposition for the tile manufacturer if the farmer honestly preforms his part of the contract. On rich, level lands that need drainage, and need it badly, it will pay twenty-five per cent. annually on the investment, and in some instances nore.-Drainage Journal.

## LIFE ON TEE FARM.

As to its drudgery-whatever has been the case in the past, where there were stumps to be pulled and mortgages to be lifted from simost every field; when it was a long way to market, and the buyer paid for produce " in trade;" when almost all implements were laboriously hewn out at home or clumsily hammered out by the village blacksmith-there is, happily, less drudgery on the farm now, and less need of it every year. Taking the year through, the working hours of a man on a farm are no longer than those of the section hand on the railway or an artisan in the shop, who has his own garden to hoe before breakfast or after supper. The busy laryer and the doctor in average practice work longer and harder than the farmer. The grocer and the editor and the book-keoper each sees less of his children in their waking hours than the farmar who sometimas envies them their "easy lifa."

It must be conceded, of course, that the profits of farming are not so large on the average as those which are realized by men who aro successful in mercantile life. But, such as they are, thoy are surer-twenty-fuld surer, at least. Large profits are always contingent on large risks.-Pruirie Farmer.

## PLANT MEDIUM-SIZED POIATOES.

The following figures show the results of experiments made in growing potatoes at the experimental farm of Cornell University, Ithaca, N. Y.: The Early Rose variety was planted May 10; the soil a sandy loan, unmanured, and moderately fertile. Each plot consists of a single row fifty feet in length. The rows were four feet apart, and the sced was dropped eighteen inches apart in the row. Below is the yield in pounds:

Potatoes less than an average sized hen's egg are classed as small. It appears that medium-sized potatoes, cut to two eyes, and two pieces to the hill, gave the best resulto, that deep planting and fiat culture did the best. These experiments, if they do nothing more, point out to our readers the advantage of such trials, and we hope there will grow among farmers a disposition to make annually similar tests in the culture of any and every farm crop. Much can be gained in this way.

## LET THE LIGHT IN.

There are few farm-houses in which at least one room-often one of the best-is not kept shut up most of the time ; and the spare-room intended for visitors in city homes seldom fares much better, so far as the admission of light and air are concerned. Then we put blinds on our windows to keep out the heat in summer and let them keep out the lightall the year; we hang up curtains for purposes of household decoration, and regard the resulting gloom as a necessity of modern life; we even devise all fantastic forms of coloured glass for our dwellings in order to modify what little light does get in.
No house can be clean that is dark; and no house that is not clean can be healthy. Pure light is a purifier. It destroys the poison of organic disease. Its efficacy in this respect may be illustrated by the fact that the poison of the most dangerous of serpents, the cobra, which will retain its fatal power indefnitely if kept in the dark, becomes innocuous after continuous exposure to the action of sunlight. lot the light into every room, then, every day.-N. Y. Ledger.
Prune the trees that need it most, whenever the weather is mild, or else it may bo neglected antil the hurry of the spring work begins, which will reńder it impassible. Paint the wounds with light-coloured paint.'

HINTS FOR THE HOUSEHOLD.
Lemon Syritr.-To overy pint of juico, add one pound and a quarter of white sugar. Simmor until clear, then cool and bottlo, corking tightly.

Bleachina powder can be obtained by the combination of chlorine with dry slacked lime, but is commercially obtained as a bi-product in the manufacture of sode. The first application of bleaching powder for bleaching purposes was made towards the end of the last century.
When colour on a fabric has been accidentally or otherwise destroyed by acid, ammonia is applied to neutralize the same, after which an application of chloroform will in almost all cases, restore the original colour. The application of ammonia is common, but that of chloroform is but little known.

Carefle cooking of even the longest used and best known kinds of foods, whether aninal or vegetable, is the important rule to insure health and strength from the table. No matter what the quality of tho food to begin with may be, a bad cook will invariably incur heavy doctors' bills and a not less inconsiderable "little account" at the druggist's.

Beef Hash.--Chop cold cooked meat rather fine; use half as much meat as boiled potatoes chopped, when cold. Put a little boiling water and butter into an iron saucepan; when it boils again put in the meat and potatoes, well salted and peppered. Let it cook well, stirring it occasionally. Serve on buttered slices of toast, daintly arranged on a platter.
Mince Pies.-A good disposition in winter of cold roast beef is to make with it two or three mince pies. One cupful of chnpped meat, quarter of it fat, two cupfuls of apple, one teaspoonful of salt, one tablespoonful of ground cinnamon, half $a$ tablespoon of ground cloves, one cupful of sugar, half a cupful of raising, half a cupful of currants, one cupinl of cider; or, if proferred, one cupful of cider vinegar and water mixed.

A great labour-saving article, and like some medicines, good for almost everything, is ammonia. A small quantity in warm water takes every spot off of paint, removes every particle of grease from cooking utensils, cleans and disinfects the drain pipe, cleanses delicats laces without rubbing, cleans silver, brushes, etc., and is an excellent fertilizer for plants. Like other good things, it must be carefully used, plainly labelled, and kept out of the reach of little fingers.

Pot all scraps of bread into the oven until they become a nice brown, roll them while hot quite fine. For a good-sized pudding take half a pound of crumbs, quarter of a pound of currants or raisins, oae pint of milk, one teaspoonful of allspice, and one pint of boiling water. Pour the boiling water over the crumbs, stir them well, and let them soak until soft; then take all the ingredients, mix well, rub the pie dish with beef dripping, fill it, put some more, dripping or butter on the top of the pudding, and bake half an hour. This pudding is a general favourito with chil. dren and those who like a plain dish:

